

REPORT ON WAGE SURVEY

The Executive Committee of the British Golf Greenkeepers' Association has considered information provided by a recent survey of greenkeepers' wages in England.

The rates of pay vary widely, even within districts, and it is difficult to compare the value of other emoluments and benefits such as accommodation.

The following scale is, therefore, given only as a general guide. The Contracts of Employment Act, 1963, will do much to eliminate uncertainty about the hours which these basic rates represent:

Head Greenkeeper—£16 to £20 per week.

First Assistant Greenkeeper—£13 to £13 10s. Od. per week.

Greenkeeper—£12 per week.

In the lowest scale every endeavour should be made to make additions for experience and special ability, e.g. tractor driving.

In the top scale the lower limit will represent comparative newness to a res-

possible post or, for an experienced man, a wide range of additional benefits. The upper limit will often be exceeded for very responsible positions at busy clubs, but will otherwise represent a fully responsible position with few marginal benefits.

At present, competent First Assistants are in demand as Head Greenkeepers and the middle scale is, therefore, likely to be applicable only to a man potentially capable of full responsibility in some years' time.

In addition to the rates mentioned, it is recommended that the golf club should operate a pension scheme which will ensure that a retired employee will enjoy an income including his state pension of not less than half his income at retirement.

This information is given because golf clubs frequently seek guidance from the Association as to the wages generally prevailing. The exact figures will remain the subject of negotiation between the golf club and the greenkeeper in the light of the local circumstances affecting the particular situation.

Mrs. Greenkeeper's Own Corner

with Ann Mawson

A Happy New Year to you all, and welcome to our own corner.

Soups are an excellent start to either lunch or dinner; they are also good for mid-day and supper snacks these cold January days. Most soups are inexpensive, nourishing and can be made quickly if some good stock is available. Thick soups of course will satisfy the appetite more quickly than clear. Soup can also be kept hot very satisfactorily in a vacuum flask and is therefore very useful for packed meals.

Here is a very good vegetable soup to try:—

$\frac{1}{2}$ lb. carrots, 1 small turnip, 2 small onions, 1 leek, 1 parsnip, 1 stick celery, 1 potato, 1 pint of boiling water or stock, $1\frac{1}{2}$ oz. cornflour, $\frac{1}{2}$ pint milk, salt, pepper, 1 teaspoonful chopped parsley.

Clean all the vegetables, peel where necessary and chop small; add them to

the boiling water or stock, also salt and pepper. Cook slowly until the vegetables are soft. Mix the cornflour with a little of the cold milk, now add the rest of the milk and add to your vegetables, boil for five minutes stirring all the time, put all through a sieve and reheat.

Sprinkle with chopped parsley and serve.

Sufficient for four people—time, about 30 minutes.

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Do you know that if you add a teaspoonful of vinegar to the water when boiling an egg your pan will not discolour.

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If you have any household tips or recipes which you think other greenkeepers' wives would be interested to know, please send them to me—until February